



CASTELLI ESTATE



CASTELLI ESTATE 2013 PORONGURUP RIESLING

VARIETY 100% Riesling REGION Porongurup

SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load, producing intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/ January promoted early flavour and sugar development. An excellent, early, red gum blossom also meant that there was little disease pressure from bird damage. Chardonnay and Riesling were the outstanding white varieties of the vintage with outstanding balance of flavour and acid.

WINEMAKING

Pre-press skin contact of four hours to give palate weight and texture. Only free run extract of 440 litres/tonne was used with 48 hours cold settling. Cold fermented with selected yeast strain R-HST in insulated tanks at between 12-14° C. Fermentation was arrested with 3.2g/L of residual sugar.

TASTING NOTE

This wine is a superb expression of this excellent vintage. Vibrant floral aromas of citrus blossom and lime abound; crisp natural acidity provides the wine's backbone, whilst the Germanic influences of skin contact and long, slow pressing provide finely focused mid-palate minerality. The structure and fruit weight of this wine are the hallmarks of this region, ensuring cellaring with confidence for the next 10 years and beyond.

FOOD MATCH

Fish dishes or aromatic Asian cuisine.

PICKING DATA

Date Picked:	7th March (Parker)	5th March (Marion)
Baume:	11.8	11.0
pH:	3.18	3.12
T/A:	8.1 g/L	8.1 g/L

WINE DATA

Alcohol:	11.8%
pH:	3.15
T/A:	8.0 g/L
Residual Sugar:	3.2 g/L